

PREPARED

By DOUGLAS MALLOCH

We may be shy of cannons and we may be short of guns. We may not have as many men as many other ones. We may require a fort or two, some infantry and horse. A little more artillery to back them up, of course. But in one matter we have not a reason to be scared. For, when it comes to pumpkin pies, we surely are prepared!

We may be short of men of war and shy of submarines. And low in mines and other subterranean machinery. We ought to have an aeroplane, or, maybe two or three. To nest among the mountaintops or hydroplane the sea. We haven't any instruments for shooting poisoned gas. But we can beat the universe at making apple sass!

We have the pumpkins and we have the pumpkins big and fine. And, if you want preparedness, pie-fulness for mind! If someone sails across the sea America to try. We'll shoot them full of apple sass and full of pumpkin pie. I bet they'll show their guns away, beneath that magic charm. And settle in America and buy them each a farm!

(Copyright, 1916, Western Newspaper Union.)

DAY OF REJOICING

Thanksgiving Celebration Is a Great Event on Cotton Plantation.

THANKSGIVING day on a cotton plantation means an open heart and hand on the part of the master and a full stomach, a day of happiness, and, consequently, gratitude on the part of the worker. It means, also, another, and, for that little world, universal token, an offering up of thanks for the numerous little white pods which bring profits to the master and the winter's provisions and clothes to the worker. But it also means a day of play to all.

Hard as is the labor of the cotton plantation hands, they do some extra work willingly for Thanksgiving day for several weeks beforehand. It is a sure sign of the approach of Thanksgiving day when one sights here and there through the woods the bobbing, smoking pine torches that light the way for a dozen black, shining, grinning faces. It is the usual hunt for Mr. Possum that keeps them from their beds, and makes them scramble through thickets, jump ditches and wallow through marshes.

For several nights the woods for miles around the plantation are the scene of night activities. It is easy enough to find the trail of a 'possum, and when once located the dogs lead a running, howling band in the hunt. Mr. Possum is, however, a slow mover, and when he hears the yelps of those hounds and the howls of the negroes and sees the glare of the torches, he gets up the nearest tree and settles on a limb.

Somewhat the light fascinates him and he usually settles on the lowest limb. It is just what the hunters want. Mr. Possum is noted for his fondness for dead meat, consequently a 'possum that is shot is not the most savory of meats. Their object is to catch him alive and when the tree is reached he is surrounded by a ring of blazing torches and howling blacks until in sheer fright he drops off, plays dead and is bundled into a sack, to be hustled off in the morning to the plantation pen. Sometimes two or three are caught in a night and some of them show fight. Once in the pen they are fed for a couple of weeks with food that takes away all trace of their natural food and rounds out their sides with good, sweet meat.

Several days before Thanksgiving day some of the hands are taken from the cotton fields and put to work around the plantation buildings. This is, with the exception of Christmas, perhaps the most enjoyable task of the year, for it means the preparation for the feast which the plantation is to give its hands on the day when thanks offerings are made.

Usually this is spread in one of the big buildings on the plantation, perhaps a barn or a cotton shed. The hands are set to work at first to clear out the place and make it clean. Then they put together a dozen or more long improvised tables and benches, and lastly they decorate the building with all kinds of flags and bunting. On the side near the center they also put up the fiddler's stand, for later in the day there comes the usual dance. Several days before, also, some of the hands make barrels of ginger beer and sweet cider and stow them away to ripen for the feast.

Worthy Supplication.

For all blessings which may help to make the land we love more worthy of its fortune, its founders, its destiny. AMEN.

HOUSEHOLD HINTS

New Salad
A new tomato salad. Place a whole peeled tomato on a crisp lettuce leaf. Over it sprinkle a goodly supply of cucumber and onion finely chopped. Dress with thin mayonnaise.

Caramel Sauce
Cream one tablespoon of butter and one cup of brown sugar. Add one tablespoon of flour, one pint of water, and one tablespoon of vinegar. Flavor to taste and cook smooth.

Lunch Muffins
Five tablespoonfuls condensed milk; three-fourths cupful water; two cupfuls flour; three ounces butter; two teaspoonfuls baking powder; two eggs pinch of salt. Mix flour and baking powder and sift twice. Beat eggs, without separating, until light, and add the milk diluted with water. Add this mixture and the butter which has been melted to the flour. Beat well and bake in greased muffin tins for about 20 to 30 minutes.

Apple and Prune Stuffing
Here is a delicious stuffing for roast goose, the season for which is rapidly approaching. Mix well three cups of dry breadcrumbs with two tablespoons of melted butter, one teaspoon of salt, a dash of pepper and paprika, and a half teaspoon of thyme. Then add one cut of tart apples cut into cubes, half cup of stoned raw prunes, and half cup of English walnuts broken into pieces. Mix thoroughly.

How to Make Soup to a Queen's Taste
A delicious and nutritious soup is made in this way:

Cook a quart can of tomatoes, or its equivalent in fresh, for 20 minutes, then rub thru a fine sieve. Season with salt and pepper and a few drops of onion juice. Cook a quart of milk in the double boiler, adding, when at the boiling point, two tablespoonfuls of flour stirred smooth in a little cold milk. Add two tablespoonfuls of butter. Beat the yolks of two or three eggs in a tureen, pour the milk into the tureen over the eggs, beating vigorously so they will not curdle. Sprinkle finely cut parsley over the top and serve very hot with croissants or bread sticks.

Pineapple Snow
One-half box of gelatin or jelly-powder, one-half cupful cold water, one can pineapple and one cupful sugar. Soak the gelatin or jelly powder in the water for one-half hour. Take half the juice of the can of pineapple and add enough cold water to make a pint, stir in the sugar and boil three minutes. Pour boiling water upon the gelatin or jelly powder. Let it stand until it begins to thicken, then beat it until it looks like white cream. Let it harden sufficiently to hold up fruit, then add one-half cupful of the pineapple which has been chopped fine. Pour into mold and set away to harden. Turn out of mold and serve with or without cream as preferred.

Tart Jelly or Preserves
Mix and sift together, flour, salt, sugar and baking powder. Rub on butter with tips of fingers and add just enough milk or water, or half milk and half water to make a soft biscuit dough. Pour on floured board, divide into eight pieces, pat flat with floured fingers, lay two tablespoonfuls of any tart jelly or preserves you may have on hand on each piece and roll. Place in a baking pan with the following: Sauce—One and a half tablespoonfuls butter, one and a half cupfuls sugar, three cupfuls boiling water. When you have creamed the butter and sugar, add boiling water.

A Well Satisfied Settler
Dick Bulware is pretty well satisfied with the deal he made last year when he bought 80 acres of isolated land near his farm. The land cost him \$200 and he raised 5,000 pounds of beans off 15 acres of it this year which will pay for the whole tract, for the fence around it, all the labor expended on it and leave him a thousand pounds of beans for seed. Besides this he raised 30 tons of cane hay which will sell for \$20.00 per ton this winter so that his investment shows over 300 per cent profit in one year.

One little rain of an inch and a half in that vicinity made this crop as was all the advantage they had over of the mesa.—Roy, (N. M.) Spanish American.

Pumpkin Pie
Hardly any Thanksgiving dinner would be quite complete without the historic pumpkin pie. The following recipe has been handed down in a New

England family for several generations.

Select a solid meated, golden pumpkin, remove seeds and inner shreds, cut it into small pieces without peeling and put into a large granite saucepan with about a cupful and a half of water. Push it back on the range, cover closely and let it cook slowly in its juices. This will take from five to six hours. At the end of this time, the pumpkin should be very tender and almost dry. Drain, pull of the loose skin and press through a potato ricer. If it seems at all watery, let it drain for an hour. In this case save every particle of the juice for making a loaf of brown bread, as it will give it a particularly delicious flavor.

When ready to make the pies measure the pulp and to every two cupfuls allow one pint of milk, a generous half cupful of brown sugar, four eggs, lightly beaten, a pinch of salt and one teaspoon each of ground ginger, nutmeg and cinnamon.—Amistad Herald.

EGGS ARE SOARING
James E. Wentz Must Throw His Vast Holdings on Market by Jan. 21; Women Refuse to Buy at 50c Per Dozen

War against the high cost of living became militant here today with simultaneous raids by the city health department against three of the largest cold storage warehouses in the city. The raids were based on a city ordinance, long ignored, which places a restriction on the time foods may be kept in cold storage.

partly, it is said, to the cmfwypvb James E. Wentz, a wholesaler, so-called "egg king" who is said to be holding 72,000,000 eggs.

"I've got them. What are you going to do about it?" was the answer Wentz gave to investigators who sought to discover what quantity of foodstuff was in storage in the present time of high prices.

The ordinance prohibits the storage of eggs for more than ten months. Examination showed that many millions, including many stored by Wentz, were put away in March and April.

"Wentz will be obliged to throw these on the market by January 21," said Dr. John D. Robertson, health commissioner, "and my advice to the people is to stop using eggs until he begins to market them."

Women of the Political Equality league adopted a resolution today declaring that "eggs at 50 cents a dozen are prohibitive" and agreeing to buy none at that price.

"The price of eggs is the result of general prosperity" which has induced an extraordinary consumption, together with a shortage of production according to a statement, by the Chicago butter and egg board, which announced that it would welcome any investigation into its manner of arriving at prices.

"There is a big shortage in the holdings of eggs and butter, as established by the government reports," the statement said.

"The export demand has been heavy, as may be attested by the records of the customs of the department."

NOTICE TO CONTRACTORS

Sealed proposals for the furnishing of all material, supplies, labor, etc., and the sustaining of all expense incurred in constructing in place an office building to be situated, on the property of the Village at the corner of Front and Chestnut Streets, for the Village of Clayton; in accordance with the plans and specifications on file in the office of the Clerk of said Village of Clayton, New Mexico, said bid to be a lump sum for the building complete, ready for occupancy without any allowance for extra charges of any nature whatsoever. The bids will be received by the Clerk of said Village until 8 o'clock Tuesday evening, December 12, 1916, at which hour the bids will be opened and acted upon.

The Village Board of Trustees reserve the right to reject any or all bids.

Contractors desiring to bid upon this work may examine the plans and specifications and receive proposal blanks for bidding, at the office of the Clerk, of the Village, or at the office of the Consulting Engineer, Mr. H. O. Duerr, 1940 Broadway, Denver, Colorado, or may have a set mailed to him upon depositing with the Engineer, the sum of \$25.00—\$15.00 of which will be refunded upon the return of the plans and specifications.

Each proposal shall be accompanied by a certified check in the sum of \$500.00, to be made payable to the Treasurer of said Village; the unsuccessful Bidders will have their check returned at once, the successful Bid-

der will have check returned to him upon the signing of the Contract and the approval of his Surety Bond.

Each proposal must have attached letter from Bonding Co., stating that they are prepared to furnish Bond, for the Bidder in the sum of \$2,500.00, in case he is awarded contract.

In case of failure on the part of Bidder to enter into Contract and the furnishing of a satisfactory Surety Bond, the check shall be forfeited to the Village as liquidated damages.

The Contractor will be paid in cash. The Village of Clayton, New Mex. T. H. RIXEY, Mayor.

Attest:
M. R. JONES, Village Clerk.
Dated November 22, 1916.

IN THE PROBATE COURT OF UNION COUNTY, NEW MEXICO

In the matter of the estate of ISAACS A. CROW, DECEASED.

Notice of Final Settlement

Public Notice, is hereby given by the undersigned, in pursuance of an order of the above Court, duly made and signed, that he has filed his final report in the above estate; and that the hearing thereof will be had before said Court on the 3rd day of January 1917. Any and all persons having objections to such final report are hereby notified to appear before the Court on said hearing day, and present their objections.

Dated November 10th, 1916.
John I. Grass, Administrator.
45-46-47-48.

NOTICE OF PUBLICATION

State of New Mexico, County of Union In the District Court of Union County Judicial District of New Mex. GEORGE CONLEY

vs. ANNIE M. CONLEY No. 1919

The said defendant Annie M. Conley is hereby notified that a suit in Divorce has been commenced against you in the District Court for the County of Union, Eighth Judicial District of the State of New Mexico, by said Plaintiff George Conley, for an absolute Divorce from the defendant, on the grounds of desertion and abandonment; as more fully set forth in the bill of complaint filed in said action and that unless you enter or cause to be entered your appearance in said suit on or before the 5th day of January A. D. 1917, decree PRO-CONFESSO and Judgment by Default therein will be rendered against you.

In Witness Whereof, I have hereunto set my hand and the seal of said Court at Clayton, New Mexico this 13th day of November A. D. 1916.

(Seal). Juan J. Duran, Clerk. Woodward & Blue, Attorneys for Plaintiff, Clayton, N. M.



GOOD PEOPLE
Is
A Lumber Yard
Filled
From Stem to Stern
With
The Best Lumber
And
Building Material
While Nothing Keeps Better
Than
Well Seasoned Lumber
We Bought It
TO SELL TO YOU
To Keep
It's Lasting Qualities
Big Jo Lumber Co.
CLAYTON, NEW MEXICO

IF YOU
Buy For Cash
YOU
Pay Less
WHEN YOU TRADE
WITH
GEO. H. WADE & CO.
"Clayton's Better Store"

G. L. COOK
Real Estate
and Stock Exchange
Farm Loans. Hail Insurance
Gray-Easterwood Bldg.
Up Stairs

JOSEPH GILL
ATTORNEY-AT-LAW
Clayton New Mex.

WOODWARD & BLUE
ATTORNEYS-AT-LAW
Clayton, N. M.

SEE
G. C. SMITH
For Real Estate and Insurance.
Contest Cases Handled
Efficiently
Office in First Nat'l Bank Bldg.

E. D. STROHM
FARM LOANS. INSURANCE
Real Estate. Money Loaned on
Five, Seven and Ten Year
Terms. Office over Lord's Studio
Phone 178. Clayton, N. M.

COL. E. U. JACOBS
PUBLIC AUCTIONEER
I cry sales anywhere. Farm
sales a specialty. Satisfaction
guaranteed. Rates reasonable.
Call, write or wire me for dates.
Mt. Dora, Fla.

Fidelity Abstract Co.
Incorporated
Abstracts, Plats, Conveyancing,
Notary
D. A. Paddock
Secretary
CLAYTON, NEW MEXICO

HILL BROTHERS
DRAY, TRANSFER—
GENERAL HAULING
Phone - - - - 58-C.

L. O. O. F.
Clayton Lodge No. 45
Meetings every Thursday at
7:30, in L. O. O. F. Hall in Pal-
mer Building. Visiting mem-
bers always welcome.
L. E. BYRNE, N. G.
JOHN WINCHESTER, Sec.

SOCIALIST PARTY OF AMERICA
Clayton Local
Meets Every First and Third Monday
in Office of A. J. McDonald, Sect.
Visiting Comrades Welcome
WORKING MEN—JOIN YOUR
PARTY

LET US DO YOUR JOB WORK.
WE GUARANTEE SATISFACTION.
PROOFS ALWAYS SUBMITTED.